

JUNE 2022

Thirty Bench Monthly Newsletter

Thirty Bench Wine Makers
4281 Mountainview Road Beamsville, Ontario L0R 1B2



YES WAY, ROSÉ

Graze the Bench has come and gone and we had an incredible time getting to reconnect with our grazers once again after a long 3 years. Now we shift gears to focus on our new back patio where guests get to enjoy views of endless vineyards and Lake Ontario while getting some coverage from the sun. Enjoy your seated tasting in this space or our new Ultimate Wine & Charcuterie Experience for Two featured on page 3.



Last weekend we celebrate National Rosé Day followed by International Rosé Day on June 24th so it's fitting that our June wine feature is our Thirty Bench Rosé 2020. Learn more about it on page 4 and be sure to include the Rosé in your tasting flight at your next visit. Our simple summer recipe featured on page 5 will also pair perfectly with our Rosé.

We're looking forward to a busy season ahead and cannot wait to see you here!

Cheers,

A handwritten signature in black ink that reads 'Fiona Muckle'.

Fiona Muckle, Estate Manager

Join the No.30 Wine Club for quarterly shipments of your favourite Thirty Bench wines right to your door! Call the winery at 905-563-0352 to become a member.

[Learn More Here](#)

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Vineyard Update

A Message From Wade Stark, Vineyard Manager

In 2022, we are tracking a close-up of a specific Cabernet Franc vine (top row) & a wide view of our Wood Post Riesling (bottom images).



Jan 2022



Feb 2022



Mar 2022



Apr 2022



May 2022



June 2022

Hope everyone is doing well and enjoying the weather! A lot has happened in the last month and the age old saying “a photo speaks a thousand words” rings true! Bud break is behind us and shoot growth is rampant. With the heat, the sun, and periodic rains thrown into the mix, the vine growth is leaping ahead.

Fertilizer has been spread, the shoots have been thinned to open up any crowding in the canopy, and we have the two new fields planted at Thirty Bench. To the left, you will find a close up of the new Cabernet Franc plants as the buds break and the new leaves unfold. We are extremely lucky up on our Bench sites to have been spared the winter injury to grapevines that are being reported on flat sites all over the Niagara Peninsula. Vineyards planted on slopes have faired well as the cold air didn't have a chance to pool as it did in many sites on the flats, or those with depression low spots.

Cheers,
Wade



Jan 2022



Feb 2022



Mar 2022



Apr 2022



May 2022



June 2022

OUR EXPERIENCES

There's always something happening in wine country!

[Learn more online](#) or call our Wine Country Concierge at 1.888.510.5537

Ultimate Wine & Charcuterie Experience for Two

Offered Daily by Advanced Booking

Join us for a 40-minute seated wine tasting and charcuterie experience in one of our beautiful spaces.

Two guests will be able to choose 3 samples each from our pre-selected portfolio. Included in this package is a charcuterie box that serves two created by local caterer 'In the Event by Maria'.

Reserve Now \$90 per couple, \$65 for Wine Club members



You Had Me At Chocolate

Offered Saturdays & Sundays at 2:30 PM

Indulge your senses with a decadent wine and chocolate experience and discover why wine and chocolate are a match made in heaven. Our wine consultant will guide you through this fun and educational wine tasting of four of our award-winning wines alongside different types of locally produced artisan chocolates. What's better than that?

Reserve Now \$50 per person, \$40 for Wine Club Members

Big Reds - Small Lots, Big Flavour

Offered on Saturdays and Sundays at 11:30 AM

This is the ultimate red wine tasting experience. Some of the pre-selected wines will include our award-winning Small Lot Cabernet Franc and Small Lot Benchmark Red.

Our wine consultant will guide you through this special wine tasting of 5 of our award-winning small lot red wines while you enjoy your own individual charcuterie board in one of our exclusive spaces.

Reserve Now \$75 per person, \$65 for Wine Club Members



[Visit myWineCountry.com](http://myWineCountry.com) to Reserve your Experience

JUNE 2022

Featured Wine

THIRTY BENCH ROSÉ 2020

Try a wine like no other, crafted by Winemaker Emma Gater and her winemaking team.

\$32.00
per bottle



Winemaking

Hand-picked and machine-picked grapes grown on our estate vineyard (57% Cabernet Franc, 32% Pinot Meunier, 7% Gamay Noir, and 4% Pinot Noir). The Gamay Noir and Pinot Noir were pressed and fermented in older oak barrels. The Pinot Meunier and Cabernet Franc were loaded directly into the press and fermented like a white wine in a stainless-steel tank. The wines were aged in neutral barrels, then blended just before bottling. (The hot 2020 vintage provided the perfect balance between aroma, flavour and colour without requiring skin contact.)

Flavour Profile

Salmon pink in colour with a fresh aroma of wild strawberry, watermelon, red apple, and Rainier cherry. A medium-bodied, extra dry Rosé with a smooth yet refreshing mouthfeel, and fruit flavours of ripe red berries, cherry, and currant. Notes of red berry tea, pomegranate, currant, and cranberry linger through on the finish.

Serving Suggestions

Serve chilled at 10 to 12 °C. Perfect for entertaining alfresco. Serve with pork tenderloin in a rhubarb Rosé wine reduction; grilled calamari; pan-seared trout with a dried cranberry couscous; seafood salads; vegetarian pastas tossed with feta cheese; gourmet pizza topped with sun-dried tomato, basil, feta cheese and black olive; Pissaladiere; barbecued shrimp skewers; crab cakes; summer salads; grilled sausage with sauerkraut; Greek salad; Tourtiere (meat pie) with tangy chili sauce. Drink young and fresh.

Critical Acclaim

Silver Medal – Experience Rosé, USA 2021

Call our Retail Store at (905) 563-0352 or email fiona.muckle@thirtybench.com. **Free shipping on 6 plus bottles!**

JUNE 2022

SUMMER SALAD

Watermelon Salad

A light and refreshing salad that's sure to add to any summer get-together.

Ingredients

Dressing:

- 2 tablespoons extra-virgin olive oil
- 3 tablespoons lime juice
- 1/2 garlic clove, minced
- 1/4 teaspoon sea salt

For the salad:

- 5 cups cubed watermelon
- 1 heaping cup diced English cucumber
- 1/4 cup thinly sliced red onion
- 1/3 cup crumbled feta cheese
- 1 avocado, cubed
- 1/3 cup torn mint or basil leaves
- 1/2 jalapeno or serrano pepper, thinly sliced, optional
- sea salt

Method:

1. Make the dressing: In a small bowl, whisk together the olive oil, lime juice, garlic, and salt.
2. Arrange the watermelon, cucumber, and red onions on a large plate or platter. Drizzle with half the dressing. Top with feta, avocado mint, and serrano pepper, if using, and drizzle with the remaining dressing. Season to taste and serve.



**WINE
PAIRING**
PAIR WITH OUR
THIRTY BENCH
ROSÉ



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